



MOMENT PETILLANT

BRUT

IGP Méditerranée



CEPAGES :

Grenache (40%) Cinsault (50%) Syrah (10%).

TERROIR :

Deep soils formed of limestone and clayey sandstone, old alluvial deposits with pebbles, conducive to the production of great wines. Night harvest to preserve the primary aromas of the grape variety.

VINIFICATION :

The juices are protected from oxidation from the start and then pneumatic pressing with inerting. Selection of press juices and cold settling for 48 hours. Alcoholic fermentation under controlled temperature (17°C) without malolactic fermentation. Maturing in tanks on slats for nine months. Vinification by cold pressing for base wine and second fermentation in bottle based on grape must according to the Provençal method.

TASTING NOTES:

Dress: Lychee

Nose: Expressive citrus aromas, with an exotic finish.

Palate: tasty notes of orange grapefruit, and fruits with white flesh.

CONSEIL DE SERVICE :

Enjoy the Brut Rosé as an aperitif, with desserts and on special occasions.

Ideal operating temperature: 10°C.

